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APPENDIX "B"

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L17: Entry 1 of 3

File: DWI

Feb 24, 1992

DERWENT-ACC-NO: 1995-080021

DERWENT-WEEK: 199511

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TITLE: Preparing heat-stable powdered coconut milk - by centrifuging the cream from the milk extracted from coconut meat and stabilising it by adding sodium caseinate and malto-dextrin before homogenising it and spray drying

INVENTOR: TAYAG, P R Z**PATENT-ASSIGNEE:****ASSIGNEE**

CODE

TAYAG P R Z

TAYAI

PRIORITY-DATA: 1987PH-0036050 (November 9, 1987) [Search Selected](#) [Search All](#) [Clear](#)**PATENT-FAMILY:**

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input checked="" type="checkbox"/> PH 26114 A	February 24, 1992		010	A23C009/16

APPLICATION-DATA:

POB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
PH 26114A	November 9, 1987	1987PH-0036050	

INT-CL (IPC): A23C 9/16**ABSTRACTED-PUB-NO:** PH 26114A**BASIC-ABSTRACT:**

Heat stable, powdered coconut milk is prep'd. by de-husking the coconut, separating the coconut meat from the shell, paring the coconut meat, washing and cutting it, and extracting the coconut milk which is sterilized, stabilized, and spray dried. In the presence, the cream is separated from the aq. skimmed milk portion and stabilized by adding sodium caseinate and maltodextrin, the mixture being homogenised at a pressure of 2000 kpsi and spray dried at 75 deg.C to achieve heat stability.

USE - The spray dried, heat-stable, powdered coconut milk serves as a source material for the preparation of good quality sterilized coconut milk or coconut milk-based food products.

ADVANTAGE - The powdered coconut milk retains a smooth texture and appearance even

Record Display Form

Page 2 of 2

when heated above 80 deg.C enabling it to be used in the preparation of pasteurised or sterilized coconut milk-based products such as fruit-flavoured coconut milk beverages.

CHOSN-DRAWING: Deg. 0/0

TITLE-TERMS: PREPARATION HEAT STABILISED POWDER COCONUT MILK CENTRIFUGE CREAM MILK EXTRACT COCONUT MEAT STABILISED ADD SODIUM CASEINATE MALTO DEXTRIN HOMOGENISE SPRAY DRY

DEGWENT-CLASS: D13

CPI-CODES: D03-B11; D03-H01L; D03-J02;

SECONDARY-ACC-NO:

CSI Secondary Accession Numbers: C1995-036171

[Previous Doc](#)

[Next Doc](#)

[Go to Doc#](#)